**Process #3  Complex Food Preparation
Limit time in the Danger Zone (41 ˚F – 140 ˚F)**

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| **Menu Item** | **Recipe****Number** | **Temperature** | **Controlling Hazards for Process #3** |
| **Cooking** | **Cooling** | **Reheating** | **Temperature****controls:*** Cooking
* Cooling
* Hot holding
* Reheating, if applicable
* Cold holding

**SOPs:*** Personal hygiene
* Limiting time in the temperature danger zone
* Verifying receiving temperatures of food
* Proper storage of food
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